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Theobalds Road, LONDON, WCIX 8PL (GB).

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(54) Title: PROCESS FOR THE PRODUCTION OF CONFECTIONERY PRODUCTS

(57) **Abstract:** A process for the continuous production of confectionery products comprising crystallised xylitol comprising: feeding xylitol in liquid form which is capable of crystallisation on cooling into a mixer together with xylitol seed crystals; mixing the xylitol in liquid form and the xylitol seed crystals to produce a seeded mass; and discharging the seeded mass from the mixer, wherein the mixer is maintained at a temperature of between 80°C and 120°C, whereby build up of crystallised xylitol within the mixer is substantially prevented. The xylitol in liquid form may be molten xylitol or a solution of xylitol and may comprise xylitol alone or in high proportion in combination with other polyols.